



# Peanut butter and Jelly on raisin French Toast

## INGREDIENTS:

-  1/4 tsp cinnamon
-  2 Tbsp butter
-  1/3 cup peanut butter
-  1/4 cup grape jelly
  - 4 slices raisin bread
  - 2 eggs
  - 1/4 cup milk
-  1/2 tsp vanilla



## INSTRUCTIONS:

Preheat oven to 325° F. Place bread on a baking sheet and place in oven for 4 minutes to dry out slightly. Beat eggs, milk, vanilla and cinnamon together in a shallow dish. Melt butter on griddle over medium low heat. Dip bread in egg mixture, turning to coat both sides and place on hot griddle. Cook bread 3 to 4 minutes per side until golden. Place French toast on a cutting board. Spread peanut butter evenly over 2 slices of French toast. Top with equal amounts of jelly. Cover with remaining French toast slices and slice each sandwich in diagonally in half.